

Snow Globe Cheesecake Bites: A Magical Holiday Dessert

Turn your dessert table into a winter wonderland with these whimsical



OVEN
325°F

TIME
5 min

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INGREDIENTS

- 1 cup crushed graham crackers or vanilla wafer cookies
- 3 tbsp unsalted butter, melted
- 2 tbsp granulated sugar
- 8 oz cream cheese, softened
- 1/3 cup granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 2 tbsp sour cream
- Clear gelatin sheets or powder (prepared according to package instructions to make domes)
- Fondant (white, orange, and black for snowmen)
- Edible glitter or sugar crystals (optional, for snow effect)

Instructions:

Preheat your oven to 325°F (160°C) and line a mini muffin tin with paper liners.

In a bowl, mix the crushed cookies, melted butter, and sugar until fully combined.

Press about 1 teaspoon of the mixture into the bottom of each muffin cup.

Bake for 5 minutes, then let cool completely.

In a medium bowl, beat the cream cheese and sugar together until smooth.

Add the vanilla extract, sour cream, and egg, and mix until just combined.

Spoon the cheesecake mixture over the cooled crusts, filling each cup about $\frac{3}{4}$ full.

Bake for 15-18 minutes, or until the centers are set.

Allow the cheesecakes to cool to room temperature, then chill in the refrigerator for at least 2 hours.

Follow the instructions on your gelatin product to create clear domes.

Use silicone half-sphere molds to shape the domes.

Allow them to set completely before carefully unmolding.

Roll white fondant into small balls to form the body and head of the snowmen.

Use black fondant for the eyes and buttons and orange fondant for the carrot nose.

Decorate as desired and set aside.

Gently remove the mini cheesecakes from the muffin tin.

Place a fondant snowman on top of each cheesecake.

Sprinkle a tiny amount of edible glitter or sugar crystals around the snowman to mimic snow.

Carefully cover each cheesecake with a gelatin dome, ensuring the snowman is fully enclosed.

Pro Tips for Snow Globe Cheesecake Bites:

Handle Gelatin Domes Gently: Use tweezers or gloves to avoid leaving fingerprints on the domes.

Customize the Scene: Add tiny fondant trees, gifts, or other winter-themed decorations for extra flair.

Storage: Keep the assembled bites in the refrigerator until ready to serve, but avoid exposing the gelatin domes to too much moisture.

DIRECTIONS

1. Step 1: Prepare the Cookie Crust
2. Preheat your oven to 325°F (160°C) and line a mini muffin tin with paper liners.
3. In a bowl, mix the crushed cookies, melted butter, and sugar until fully combined.
4. Press about 1 teaspoon of the mixture into the bottom of each muffin cup.
5. Bake for 5 minutes, then let cool completely.
6. Step 2: Make the Cheesecake Filling
7. In a medium bowl, beat the cream cheese and sugar together until smooth.
8. Add the vanilla extract, sour cream, and egg, and mix until just combined.
9. Spoon the cheesecake mixture over the cooled crusts, filling each cup about $\frac{3}{4}$ full.
10. Bake for 15-18 minutes, or until the centers are set.
11. Allow the cheesecakes to cool to room temperature, then chill in the refrigerator for at least 2 hours.
12. Step 3: Create the Gelatin Domes
13. Follow the instructions on your gelatin product to create clear domes.
14. Use silicone half-sphere molds to shape the domes.
15. Allow them to set completely before carefully unmolding.
16. Step 4: Make the Fondant Snowmen
17. Roll white fondant into small balls to form the body and head of the snowmen.
18. Use black fondant for the eyes and buttons and orange fondant for the carrot nose.

19. Decorate as desired and set aside.
20. Step 5: Assemble the Snow Globe Cheesecake Bites
21. Gently remove the mini cheesecakes from the muffin tin.
22. Place a fondant snowman on top of each cheesecake.
23. Sprinkle a tiny amount of edible glitter or sugar crystals around the snowman to mimic snow.
24. Carefully cover each cheesecake with a gelatin dome, ensuring the snowman is fully enclosed.
25. Pro Tips for Snow Globe Cheesecake Bites: Handle Gelatin Domes Gently: Use tweezers or gloves to avoid leaving fingerprints on the domes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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